

# NICK'S QUORUM

## B R U N C H M E N U

### Omelet Signatures

*Three farm fresh eggs & served w/ house hash  
add a malted waffle with real salted butter +\$6*

- WESTERN ..... \$13  
Browned onions, bell peppers, ham, pinch of paprika
- PRIME RIB ..... \$16  
Supper club prime rib, horseradish crema, provolone
- FLORENTINE'S SISTER ..... \$11  
Wilted spinach, feta cheese, garlic, sundried tomato

### Big Time Brunch Mains

- CHICKEN N WAFFLES ..... \$16  
Crispy and juicy Supper club BROASTED Chicken, golden brown signature Belgian Waffle, maple-Gochujang syrup, topped with maple brown butter
- STEAK N EGGS..... \$28  
8 oz tender and seasoned culot steak, 2 eggs your way & served with house hash
- SHRIMP N GRITS ..... \$19  
cheddar & chorizo creamy polenta, cajun seasoned gulf shrimp

### Waffle Wow

*Golden-brown signature Belgian, malted waffle served with 100% maple syrup  
make it a combo with 2 eggs & choice of bacon, sausage or turkey sausage +\$4  
gluten free waffle available for each offering*

- BANANAS FOSTER ..... \$12  
Big Easy classic carmel and Bickway brandy sauce, topped with bananas & real whipped cream  
(add scoop of homemade butter brickle ice cream +\$3)
- CINNAMON ROLL..... \$12  
Filled with cinnamon, topped with gooey cream cheese glaze, more cinnamon & real whipped cream
- MALTED WAFFLE ..... \$9  
Topped with real salted butter

- BLUEBERRY ..... \$13  
Filled with macerated blueberries, topped with more blueberries & real whipped cream
- CHOCOLATE CHIP ..... \$12  
Filled with semi-sweet chocolate morsels, topped with real whipped cream & more chocolate chips
- BUTTERFINGER..... \$14  
Filled with butterfinger candy bar pieces, topped with real whipped cream, more butterfinger & maple brown butter

### Rise & Shine

- EGGS YOUR WAY..... \$13  
2 farm fresh eggs, choice of bacon, sausage or turkey sausage & served with house hash  
add a Belgian, malted waffle with real salted butter +\$6
- GLAZED HAM & EGGS ..... \$14  
Brown sugar Brickway brandy glazed bone in ham steak, 2 farm fresh eggs your way & served with house hash
- AVOCADO TOAST..... \$11  
multigrain toast, avocado crema, hardboiled egg, pickled red onion & peppers
- YOGURT PARFAIT..... \$8  
Greek vanilla bean yogurt, mixed seasonal fruit, granola
- BREAKFAST TACOS..... \$12  
Grilled corn tortilla, Mexican spiced scrambled eggs, cheddar, breakfast sausage, pico de gall, avocado crema  
add a third taco \$+5

### Sides

- TOAST (wheat, white, multigrain)..... \$3
- QUORUM POLENTA..... \$6
- FRESH FRUIT CUP..... \$6
- ADD AN EGG TO DISH..... \$3
- SAUSAGE, BACON, OR TURKEY SAUSAGE ..... \$5



**BRUNCH: A MEAL SOMETIMES ACCOMPANIED BY ALCOHOL**

*Beverages with Alcohol*

**BOTTOMLESS BELINIS**.....\$15  
 prosecco with either peach, mango or pineapple

**MAPLE OLD FASHIONED** .....\$13  
 Brickway brandy, maple syrup, luxardo cherry, thick cut maple bacon

**BREAKFAST-TINI**.....\$13  
 gin, orange marmalade, OJ

**SPRING SPRITZ** .....\$9  
 St. Germaine, brut champagne, soda water

**THE BLOODY MARY**.....\$9  
 Brickway vodka, V8, A1, celery salt, garnished with celery stalk, cherry tomatoes, gerken, thick cut pepper bacon

**MALTED WHITE RUSSIAN**.....\$13  
 Local distillery Brickway vodka, "a hill of beans espresso", heavy cream, classic soda fountain malt powder

**FRENCH 75 OR 76 OR 77** .....\$9  
 Classic brunch cocktail, 75 is gin, 76 is vodka, 77 is St. Germain

*Spirit Free Beverages*

*Salads & Soups*

**THE HOUSE**.....\$13  
 Mesclun, blistered cherry tomatoes, shredded carrots, cucumbers, red onions, house green avocado goddess dressing add chicken, steak or shrimp +\$6

**THE CAESAR**.....\$16  
 Romaine, scratch anchovy forward Parmesan dressing add chicken, steak or shrimp +\$6

**HEARTY VEGETABLE**.....\$8  
 Seasonal root vegetables & stock

**NICK'S PRIME RIB CHILI**.....\$12  
 House specialty, Texas style (no beans)

*Sandwiches*

**WAGYU BURGER**.....\$19  
 Wagyu, chuck & brisket specialty blend, smoked gouda, bacon onion jam, premium brioche bun, hand cut fries

**BROASTED CHICKEN CLUB** .....\$17  
 cooked in specialty broaster, lettuce, tomato, red onion, bacon, pickle, avocado crema, hand cut fries

**FRIED HALIBUT** .....\$18  
 beer battered, line caught, crispy, citrus remoulade, hand cut fries

*Appetizers*

**SHRIMP COCKTAIL**.....\$16  
 White wine poached jumbo shrimp

**ROASTED BEETS** .....\$13  
 Slow roasted golden and red beets, whipped goat cheese, orange segments, argula & spiced pumpkin seeds

**TOASTED ORECCHIETTE & CHORIZO**.....\$14  
 Pasta, brown butter, lemon, fresh herbs

**OYSTERS ROCKAFELLER**.....\$18  
 Half shelled oysters, topped with absinthe soaked spinach, artichoke, béchamel cream

*Specialty Coffee & Bev*

**COFFEE** .....\$4

**CAPPUCCINO**.....\$5

**TEA** .....\$4

**ORANGE JUICE**.....\$4

*Kids Company*

**FRENCH TOAST STICKS**.....\$8

**GIDDY UP** .....\$8  
 2 eggs scrambled, bacon or sausage, toast

**GRILLED CHEESE with French Fries** .....\$7

**MAC N CHEESE with French Fries**.....\$8

